

1 Claims

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3 1. A method of controlling serum glucose levels in
4 an individual, said method including the step
5 of administering to said individual a
6 therapeutic food composition comprising a waxy
7 starch.

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9 2. A method of treating or preventing
10 hypoglycaemia in an individual, said method
11 including the step of administering to said
12 patient a therapeutic food composition
13 comprising a waxy starch.

14

15 3. A method of treating an individual susceptible
16 to hypoglycaemic episodes to prevent or
17 decrease hypoglycaemic episode(s), said method
18 including the step of administering to said
19 individual a therapeutic food composition
20 comprising a waxy starch.

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22 4. The method according to any one of claims 1 to
23 3 wherein said waxy starch is hydrothermally
24 treated starch.

25

26 5. The method according to claim 4, wherein said
27 hydrothermally treated starch is heat moisture
28 treated starch.

29

30 6. A method of controlling serum glucose levels in
31 an individual said method including the step of
32 administering to said individual a therapeutic

- 1 food composition comprising a hydrothermally
2 treated starch.
3
- 4 7. A method of treating or preventing
5 hypoglycaemia in an individual, said method
6 including the step of administering to said
7 patient a therapeutic food composition
8 comprising a hydrothermally treated starch.
9
- 10 8. A method of treating an individual susceptible
11 to hypoglycaemic episodes to prevent or
12 decrease hypoglycaemic episode(s), said method
13 including the step of administering to said
14 individual a therapeutic food composition
15 comprising a hydrothermally treated starch..
16
- 17 9. The method according to any one of claims 6 to
18 8, wherein said hydrothermally treated starch
19 is heat moisture treated starch.
20
- 21 10. The method according to any one of the
22 preceding claims, wherein said individual has
23 glycogen storage disease.
24
- 25 11. The method according to any one of 1 to 9,
26 wherein said individual has Type I or Type II
27 diabetes.
28
- 29 12. The method according to any one of 1 to 9,
30 wherein said individual has liver disease.
31

- 1 13. The method according to any one of the
2 preceding claims wherein the starch has an
3 amylopectin content of at least 80%.
4
- 5 14. The method according to any one of the
6 preceding claims, wherein the starch is waxy
7 maize starch.
8
- 9 15. The method according to any one of the
10 preceding claims wherein said therapeutic food
11 composition comprises per unit sufficient
12 starch to maintain blood glucose concentration
13 of greater than 3.0 mmol l^{-1} at 300 min post
14 administration.
15
- 16 16. The method according to claim 10, wherein said
17 therapeutic food composition comprises per unit
18 sufficient starch to maintain blood glucose
19 concentration of greater than 2.25 mmol l^{-1} at
20 450 min post administration.
21
- 22 17. The method according to any one of the
23 preceding claims wherein said therapeutic food
24 composition comprises per unit dose greater
25 than 50 g of starch.
26
- 27 18. Use of a starch in the preparation of a
28 therapeutic foodstuff for the treatment of
29 hypoglycaemia, wherein said starch is waxy
30 and/or hydrothermally treated starch.
31

- 1 19. Use of a starch in the preparation of a
2 therapeutic foodstuff for the treatment or
3 prevention of hypoglycaemic episode(s), wherein
4 said starch is waxy and/or hydrothermally
5 treated starch.
6
- 7 20. The use according to claim 18 or claim 19,
8 wherein said starch is heat moisture treated
9 starch.
10
- 11 21. The use according to any one of claims 18 to 20
12 wherein said individual has glycogen storage
13 disease.
14
- 15 22. The use according to any one of claims 18 to
16 20, wherein said individual has Type I or Type
17 II diabetes.
18
- 19 23. The use according to any one of claims 18 to
20 20, wherein said individual has liver disease
21
- 22 24. The use according to any one of claims 18 to 23
23 wherein the semi-crystalline starch is a "waxy
24 starch".
25
- 26 25. The use according to any one of claims 18 to 24
27 wherein the semi-crystalline starch has an
28 amylopectin content of at least 70%, preferably
29 at least 80%.
30
- 31 26. The use according to any one of claims 18 to
32 25, wherein the semi-crystalline starch is waxy

- 1 maize starch.
2
- 3 27. The use according to any one of claims 18 to 26
4 wherein said therapeutic food composition
5 comprises per unit sufficient starch to
6 maintain blood glucose concentration of greater
7 than 3.0 mmol l⁻¹ at 300 min post
8 administration.
9
- 10 28. The use according to claim 27, wherein said
11 therapeutic food composition comprises per unit
12 sufficient semi-crystalline starch to maintain
13 blood glucose concentration of greater than 3.0
14 mmol l⁻¹ at 390 min post administration.
15
- 16 29. The use according to claim 27 or claim 28,
17 wherein said therapeutic food composition
18 comprises per unit sufficient semi-crystalline
19 starch to maintain blood glucose concentration
20 of greater than 2.25 mmol l⁻¹ at 450 min post
21 administration.
22
- 23 30. The use according to any one of claims 18 to 29
24 wherein said therapeutic food composition
25 comprises per unit dose greater than 50 g of
26 semi-crystalline starch.
27
- 28 31. A therapeutic food kit, said food kit
29 comprising:
30 a) a therapeutic food composition as defined in
31 any one of claims 1 to 17; and
32 b) instructions for ingesting said therapeutic

1 food composition.

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3 32. Use of a starch in the preparation of sports
4 nutrition foodstuff, wherein said starch is a
5 waxy and/or hydrothermally treated starch.

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7 33. A sports nutrition foodstuff comprising a
8 starch, wherein said starch is a waxy and/or
9 hydrothermally treated starch.

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